

## Earn Ribbon of Honor with Ribbon Dessert

A pie full of surprises is Mocha Ribbon Pie with thin ribbons of semi-sweet chocolate in a marvelous coffee filling.

The crust carries out the mocha flavor theme with instant cocoa and instant coffee blended right into the pastry.

You'll discover that the same delicious instant coffee that satisfies your coffee hunger as a beverage is also wonderful for use as an ingredient when you want quick coffee flavor.

**MOCHA RIBBON PIE**  
 1 1/4 cups sifted flour  
 1/2 tsp. salt  
 1/2 cup minus 1 tbs. homogenized shortening  
 1 tsp. milk  
 2 tsp. instant sweet milk cocoa  
 3 tbs. Nescafe instant coffee  
 3 tbs. boiling water  
 4 tbs. chopped pecans  
 1 pkg. (6 oz.) semi-sweet chocolate morsels  
 3 tbs. light corn syrup  
 3 tbs. water  
 16 marshmallows  
 2 tbs. water  
 1 tbs. Nescafe instant coffee  
 1 egg, separated  
 1/4 tsp. almond extract  
 2 tbs. sugar  
 1 cup heavy cream, whipped

Sift together flour and salt and set aside. Put shortening and 1 tsp. milk in mixing bowl. Combine cocoa, coffee and boiling water and pour over shortening and whip well with fork until a thick, smooth mixture is formed.

Add flour mixture and whip into dough. Pick up and work until smooth. Shape into flat round. Roll between two 12-inch squares waxed paper into circle 1/4-inch thick.

Peel off top paper. Sprinkle 2 tbs. nuts over pastry, leaving 1-inch border plain. Recover with paper; gently roll nuts into dough. Turn paper and pastry over and repeat process with remainder of nuts.

Peel off paper; invert pastry into 9-inch pie shell. Remove paper; fit pastry into pan, allowing edge for fluting. Prick crust and bake at 450 degrees 12 to 16 minutes.

Combine and melt over hot water chocolate morsels, corn syrup and 3 tablespoons water. Cool 10 minutes. Com-

bine and melt over low heat marshmallows, 2 tablespoons water and instant coffee.

Beat egg yolk slightly; stir into coffee mixture and cook over low heat 1 minute, stirring constantly. Cool 10 minutes.

Beat egg white and extract until stiff. Add sugar gradually and beat until stiff and glossy. Add egg white and whipped cream to coffee mixture.

Put one-third coffee mixture into cooled pie shell. Pour over this one-half of chocolate mixture. Continue to layer: coffee mixture, chocolate and lastly coffee mixture.

Chill in refrigerator until firm. Reserve a bit of chocolate mixture to decorate top of pie if desired.

## Picnic Salads Offer Summer Eating Treat

Call it a cookout, a picnic or a barbecue, it will be a more flavorful occasion when this picnic salad is on the bill of fare.

This is a macaroni salad to be prepared ahead of time to allow for proper chilling. It's flecked with slivers of ripe olives and chopped pimiento, parsley and onion.

Garlic powder provides extra lift while mayonnaise and dairy sour cream supply delightful moistness.

**PICNIC SALAD**  
 8 oz. salad macaroni  
 1 cup ripe olives  
 1/2 cup dairy sour cream  
 1/4 cup mayonnaise  
 2 tbs. chopped onion  
 2 tbs. chopped parsley  
 2 tbs. chopped pimiento  
 1 tsp. salt  
 1 tsp. vinegar  
 1/2 tsp. garlic powder

Cook macaroni as package directs. Rinse under cold water and drain. Cut olives lengthwise into thin slivers. Combine all ingredients.

Chill well. Be sure to pack it in a cold thermal unit or a plastic container placed in a water camper cooler if the outdoor feast is being planned for beach, park or the mountains.



A SUMMER PIE as bright as the basket of daisies is this Mocha Ribbon Pie. Layered and swirled, it holds surprises aplenty.

## Curry Favor with Almonds

Curried Almond-Topped Turkey is a delicious way with left-over turkey. Slices of the bird are served in a rich sauce over rice or noodles with a good topping of browned buttered almonds.

**CURRIED TURKEY**  
 1/2 cup slivered almonds  
 3 tbs. butter  
 1/4 cup flour  
 1 1/2 cups rich milk  
 1/4 tsp. salt  
 1/4 tsp. curry powder  
 1/8 tsp. pepper  
 1 tbs. instant minced onion  
 1/4 cup white dinner wine or lemon juice  
 1 can (8-oz.) mushrooms, drained  
 6 to 8 cups cooked turkey  
 Hot buttered rice or noodles

Brown almonds lightly in butter in large skillet. Remove almonds. Stir in flour. Blend in milk, salt, curry powder, pepper, onion and wine.

Cook over low heat, stirring constantly, until mixture boils and is thickened.



Flaked coconut adds a crunchy goodness to these delicious shortbread-type cookies. They melt in your mouth.

**COCONUT COOKIES**  
 2/3 cup softened butter  
 1/4 cup sugar  
 2 egg yolks  
 1/4 tsp. salt  
 1 tsp. vanilla  
 1 1/2 cups sifted flour  
 1 1/2 cups flaked coconut

Combine butter and sugar and blend well. Add egg yolks, salt and vanilla, and mix thoroughly.

Add flour and coconut and mix well. Shape into balls and press flat on ungreased baking sheet with fork which has been dipped in sugar.

Bake at 375 degrees for 10 to 12 minutes or until lightly browned around edges.

Simmer about 5 minutes. Serve over rice. Top with almonds. Makes 6 to 8 servings.

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## Garden Checklist

1. Feed roses, water them deeply and spray regularly for summer bloom.
2. Prune out canes on blackberry vines that bore fruit this year. Loosely wind the new canes around the trellis.
3. Feed dahlias frequently—twice a month at least. Use a complete fertilizer, or fish emulsion.
4. Set out bedding plants for late summer bloom—and for bloom this fall.
5. Plant blooming tuberous begonias for quick color in shaded spots.



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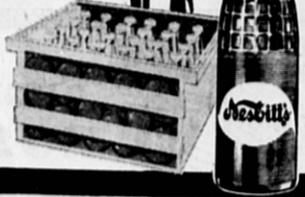
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